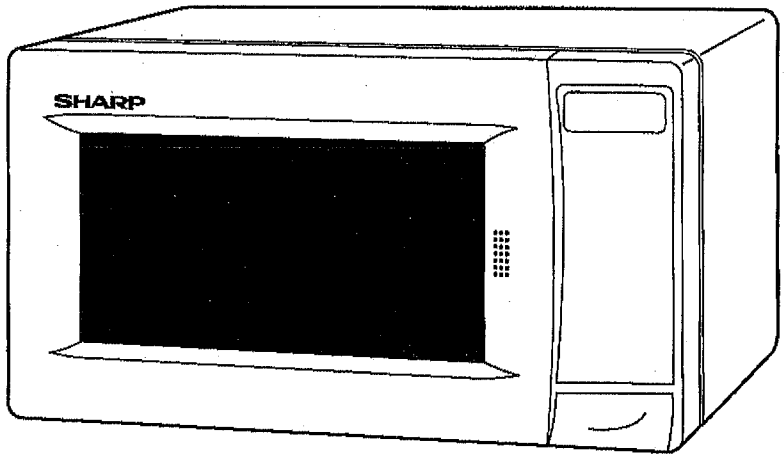
SHARP

GRILL & CONVECTION MICROWAVE OVEN

Ⓜ

MODEL R-950A

OPERATION MANUAL



Info Display

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INTRODUCTION

SHARP®

INFO DISPLAY COOKING SYSTEM

Thank you for buying a Sharp Grill & Microwave Oven.
Your new oven has an "Information Display System" which offers you step-by-step instructions to easily guide you through each feature.
Your oven also has a HELP key for instructions on using Auto Start, Information Guide On / Off, Demonstration Mode, Child Lock, Info On Pads and Help.
After gaining experience and confidence using your oven, the information display can be turned off.
We strongly recommend however that you read this operation manual thoroughly before operating your oven, paying particular attention to the safety warnings and special notes.

IMPORTANT SAFETY INSTRUCTIONS

Warning

To avoid the danger of fire

1. The microwave oven should not be left unattended during operation. Power levels that are too high or cooking times that are too long may overheat foods resulting in a fire.
2. This oven is not designed to be built-in to a wall or cabinet.
3. The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.
4. The AC power supply must be 220V, 50Hz.
5. It is recommended that a separate circuit serving only this appliance be provided.
6. Do not place the oven in areas where heat is generated. For example, close to a conventional oven.
7. Do not install the oven in an area of high humidity or where moisture may collect.
8. Do not store or use the oven outdoors.
9. If food being heated in the oven begins to smoke, DO NOT OPEN THE DOOR. Turn off and unplug the oven and wait until the food has stopped smoking. Opening the door while food is smoking may cause a fire.
10. Use only microwave-safe containers and utensils.
11. Do not leave the oven unattended when using disposable plastic, paper or other combustible food containers.
12. Clean the waveguide cover, the oven cavity, the turntable and roller stay after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.
13. Do not place flammable materials near the oven or ventilation openings.
14. Do not block the ventilation openings.
15. Remove all metallic seals, wire twists, etc., from food and food packages. Arcing on metallic surfaces may cause a fire.
16. Do not use the microwave oven to fry with oil or heat oil for deep frying. The temperature can not be controlled and the oil may catch fire.
17. To make popcorn, use only special microwave makers.
18. Do not store food or any other items inside the oven.
19. Check the settings after you start the oven to ensure the oven is operating as desired.
20. To avoid overheating and fire, special care must be taken when cooking or reheating foods with a high sugar or fat content, for example, Sausage rolls, Pies or christmas pudding.

To avoid the possibility of injury

1. Do not operate the oven if it is damaged or malfunctioning. Check the following before use.
   (1) The door (not warped)
   (2) The hinges and safety door latches (not broken or loose)
   (3) The door seals and sealing surfaces
   (4) The oven cavity (not dented)
   (5) The power supply cord or plug
2. Do not try to adjust or repair the oven yourself. The oven must be adjusted or repaired by an authorized SHARP service agent.
3. Do not operate the oven with the door open or alter the safety door latches in any way.
4. Do not operate the oven if there is an object between the door seals and sealing surfaces.
5. Do not allow grease or dirt to build up on the door seals and sealing surfaces.
6. Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

To avoid the possibility of electric shock

1. Under no circumstances should you remove the outer cabinet.
2. Never spill or insert any objects into the door lock openings or ventilation openings. In the event of a spill, turn off and unplug the oven immediately, and call a SHARP service agent.
3. Do not immerse the power supply cord or plug in water or any other liquid.
4. Do not let the power supply cord hang over the edge of a table or counter.
5. Keep the power supply cord away from heated surfaces.

To avoid the possibility of explosion and sudden boiling

1. Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off.
2. When boiling water or other liquids, use a wide-mouthed container to allow bubbles to escape. It is advisable to insert a glass rod or other similar utensil to prevent sudden boiling (resulting in splashing or burning).
3. Do not cook eggs in their shells. They may explode. The explosion may damage the oven or injure yourself. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.
4. Pierce the skin on such foods as potatoes, sausages and fruit before cooking, or they may explode.

To avoid the possibility of burns

1. Use pot holders or oven gloves when removing food from the oven to prevent burns.
   Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, ventilation openings, turntable, racks and dishes during CONVECTION, GRILL, SIMUL CONVECTION, SIMUL GRILL, AUTO ROAST, AUTO GRILL or AUTO BAKE mode. Because they will become hot. Before cleaning make sure they are not hot.
2. Always open containers, popcorn makers, oven cooking bags, etc., away from the face and hands to avoid steam burns.
3. Always stand back from the oven door when opening it to avoid burns from escaping steam and heat.
4. Slice stuffed baked foods after heating to release steam and avoid burns.
5. Stir the food and the contents of cooking containers, and test their actual temperature before giving them to infants, young children or elderly people to avoid internal burns.
6. Since the door may become hot during cooking, you should place or mount the oven so that the bottom of the oven is 80 cm or more above floor. You should also keep children away from the door to prevent them burning themselves.

To avoid misuse by children

1. Children should use ovens only under the supervision of adults.
2. Do not lean or swing on the oven door. Do not play with the oven or use it as a toy.
3. Children should be taught all important safety instructions : use of potholders, careful removal of food coverings; pay special attention to packaging (e.g. self-heating materials) designed to make food crisp because they may be extra hot.

Other warnings

1. Never modify the oven in any way.
2. Do not move the oven while it is in operation.
3. This oven is for home food preparation only. It is not suitable for commercial or laboratory use.
4. Unplug the oven before replacing the oven lamp space (25W/240V).

Caution -To prevent trouble with the oven or damage.

1. Never operate the oven empty except the directed case in the operation manual. Doing so may damage the oven.
2. When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable and roller stay due to heat stress. The preheating time specified in the dish's instructions must not be exceeded.
3. Do not use metal utensils for MICROWAVE cooking, which reflect microwaves and may cause electrical arcing. Do not put cans in the oven.
4. Use small pieces of aluminium foil to shield food to prevent over cooking. Keep foil at least 2 cm from the oven walls.
5. Use only the turntable and the roller stay designed for this oven.
6. Do not use plastic containers for microwaving if the oven is still hot from using the CONVECTION, GRILL, SIMUL CONVECTION, SIMUL GRILL, AUTO ROAST, AUTO GRILL or AUTO BAKE mode. Because they may melt. Plastic containers must not be used during above mode unless the container manufacturer says they are suitable.
7. Do not place anything on the outer cabinet during operation.

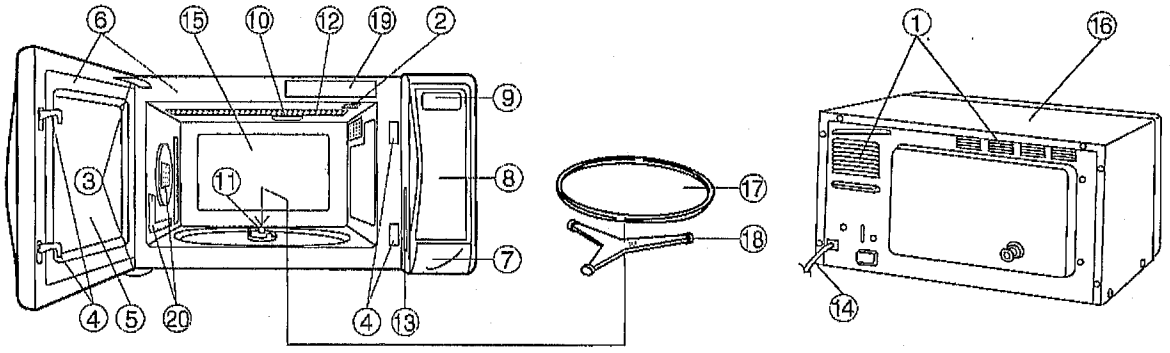
Note

1. If you are not sure how to connect your oven, please consult a qualified electrician.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.
3. Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of leaking of microwaves or a malfunction.
4. The cooking times given in the cook book are just for your guidance, and will vary because of altitude, food structure of food size.

INSTALLATION INSTRUCTIONS

1. Remove all packing materials from the oven cavity. Check the unit for any damage, such as a misaligned door, damaged gaskets around the door or dents inside the oven cavity or on the door. If there is any damage, please do not operate the oven until it has been checked by a SERVICE CENTRE APPROVED BY SHARP and repaired, if necessary.
2. Accessories provided
   1) Turntable tray
   2) Roller stay
   3) Low rack
   4) High rack
   5) Cook book
   6) Operation manual
3. Locate the roller stay in the centre of the oven, then fit the turntable on the roller stay.
   Make sure the turntable and roller stay are centrally located and locked together.
   NEVER operate the oven without the roller stay and turntable.
4. The oven should not be installed in any area where excessive heat and steam are generated, for example, next to a conventional oven unit.
   The oven should be installed so as not to block ventillation openings.
   Allow at least 40 cm on the top, 5 cm on the both sides and at the rear of the oven for free air space.
5. Neither the manufacturer nor the distributors can accept any liability for damage to the machine or personal injury for failure to observe the correct electrical connecting procedure.
   The A.C. voltage must be single phase. • 220V, 50Hz.

OVEN DIAGRAM



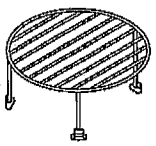
1.Ventilation openings
2.Oven lamp
3.Door hinges
4.Door safety latches
5.See through door
6.Door seals and sealing surfaces
7.Door open button
8.Touch control panel
9.Digital readout
10.Waveguide cover
11.Coupling
12.Grill heater
13.Rating label
14.Power supply cord
15.Oven cavity
16.Outer cabinet
17.Turntable
18.Roller stay
19.Menu label
20.Convection air openings
(Convection heater is inside it.)

Metal racks——High and low

The racks are for Convection, Grilling, Simul convection, Simul grill and Automatic operations (the directed case only). Do not substitute similar types of racks for these specially designed ones.

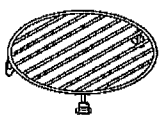
High Rack

-This rack is used for two level cooking in Convection, such as layer cakes, muffins, biscuits, etc., or for Grilling and Simul cooking modes.



Low Rack

-This rack is recommended for roasting and baking in Convection, Grilling or Simul cooking mode and can be used for reheating and cooking foods by microwave.



CONNECTING PLUG

You must connect a 3 pin plug to the power supply cord.

WARNING - THIS APPLIANCE MUST BE EARTHED.
If you are unsure how to do this get help from an electrician.
IMPORTANT - The wires in the mains cable are colour coded as follows:

green and yellow stripes = earth
blue = neutral
brown = live

The wire terminals or screws in your plug may not be marked in the same way as the wires, so to be quite sure you have wired the plug properly you should connect the wires as follows:

green and yellow striped wire to the terminal marked

E	or
⏚	or
coloured green	or
coloured green and yellow	

blue wire to the terminal marked

N	or
coloured black	or
coloured blue	

brown wire to the terminal marked

L	or
coloured red	or
coloured brown	

Make sure the terminal screws are properly tightened and the power supply cord is held tightly by the cable grip where it enters the plug.

Like most appliances in your house, your oven must be connected to a single phase 220 volt, 50 Hz alternating current supply. If you have any doubts about your electrical supply ask a qualified electrician.

If you do not make the proper electrical connections you might damage your microwave oven or injure yourself.
Neither SHARP nor the supplier will be liable if this happens.

OPERATION OF TOUCH CONTROL PANEL

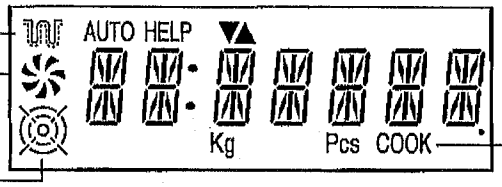
The operation of the oven is controlled by pressing the appropriate pads arranged on the surface of the control panel.
An entry signal tone should be heard each time you press the control panel to make a correct entry.
In addition an audible signal will sound for approximately 2 seconds at the end of the cooking cycle, or 4 times when cooking procedure is required.

Control Panel Display

GRILL SYMBOL
It will flash on and off during grilling.

CONVECTION SYMBOL
It will rotate during convection cooking.
It will also flash on and off during preheating.

MICROWAVE/DEFROST SYMBOL
: Microwave symbol will flash, changing its shape during microwave cooking.
: Defrost symbol will flash, changing its shape during easy defrost.



Touch Control Panel Layout

AUTO COOK PAD
Press to COOK 5 popular menus.

AUTO ROAST PAD
Press to select 3 popular Roast menus.

MORE(▲), LESS(▼) PADS
Press to increase/decrease the time in one minute increments during cooking or to alter the cooking result for the Automatic Operations

CONVECTION COOKING FUNCTION PADS
Press to select either function.

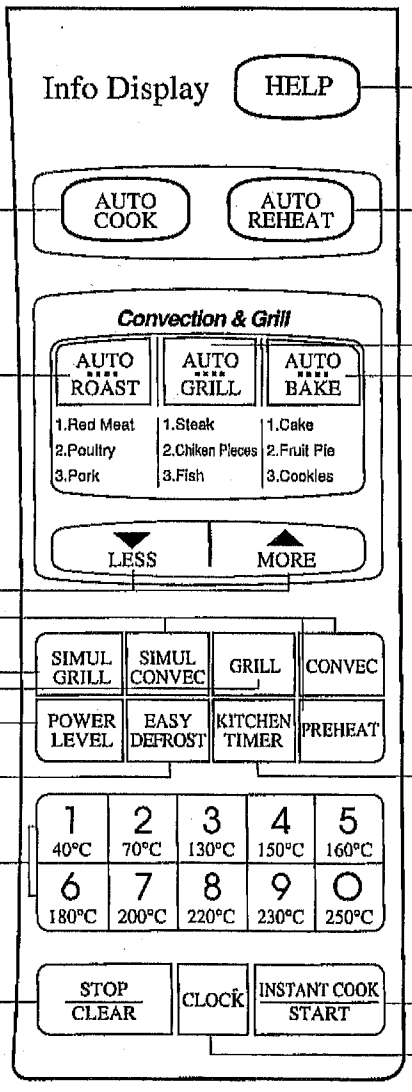
GRILL COOKING FUNCTION PADS
Press to cook with either function.

POWER LEVEL PAD
Press to select microwave power setting.
If not pressed, HIGH is automatically selected.

EASY DEFROST PAD
Press to defrost meat by entering weight.

NUMBER AND TEMPERATURE PADS
Press to enter cooking times, clock time, or convection temperature.

STOP/CLEAR PAD
Press to clear during programming.
Press once to stop operation of oven during cooking; press twice to cancel cooking programme.



HELP PAD
Press to select auto start, information guide on/off, child lock, demonstration modes or info on pads.
Press to obtain cooking information.

AUTO REHEAT PAD
Press to select 4 popular Reheat menus.

AUTO GRILL PAD
Press to select 3 popular Grill menus.

AUTO BAKE PAD
Press to select 3 popular Bake menus.

KITCHEN TIMER PAD
Press to set timer.

INSTANT COOK/START PAD
Press once to cook for 1 minute on HIGH or increase by 1 minute multiples each time this pad is pressed during Microwave, Convection, Grill or Simul cooking.
Press to start oven after setting programs.

CLOCK PAD
Press to set clock time.

Before Operating

* This oven is preset with the INFORMATION GUIDE ON.
  To assist you in programming your oven, the information guide will appear in the display.
  In this manual, the display of information guide is abbreviated.
* When you become familiar with your oven, the information guide can be turned off. Check page 29.

Getting Started

Step	Procedure	Pad Order	Display
1	Plug the oven into a power point and switch on the power.		SHARP MICRO- WAVE OVEN
2	Close the oven door.		as above
3	Press the STOP/CLEAR pad so that the oven beeps.	STOP CLEAR	: Only the dots will remain.

After getting started, heat the oven using GRILL mode and CONVECTION mode without food for 20 minutes.
For each operation, see page 10 and 15.

Clock Setting

* To enter the present time of day 11:34 (AM or PM).

Step	Procedure	Pad Order	Display
1	Press the CLOCK pad.	CLOCK	ENTER TIME (operation guide off: : 0)
2	Enter the correct time of day by pressing the numbers in sequence.	1 1 3 4	11:34 The dots (:) will flash on and off.
3	Press the CLOCK pad again.	CLOCK	11:34

If you wish to know the time of day during the cooking or timer mode, press the CLOCK pad. As long as your finger is pressed the CLOCK pad, the time of day will be displayed.

Stop/Clear

Use the STOP/CLEAR pad to:
1. Stop the oven temporarily during cooking.
2. Clear if you make a mistake during programming.

To Cancel a Programme During Cooking

Press the STOP/CLEAR pad twice.

MANUAL OPERATIONS

Microwave Time Cooking

This is a manual cooking feature. First enter the cooking time then the power level.
You can programme up to 99 minutes, 99 seconds.
There are five different power levels.

Power level	LOW	M•LOW	MEDIUM	M•HIGH	HIGH
Approximate percentage of microwave power	10%	30%	50%	70%	100%
Examples of foods typically cooked on microwave oven power level	Keeping food warm	Defrost Softening butter	Casseroles Seafood	Cakes Muffins Slices	Fruit Vegetables Rice/Pasta

This variable cooking control allows you to select the rate of microwave cooking.

If a power level is not selected, then HIGH power is automatically used.
* Suppose you want to time cook for 10 minutes on HIGH power.

Step	Procedure	Pad Order	Display
1	Enter desired cooking time.	1 0 0 0	10:00
2	Press the INSTANT COOK/START pad.	INSTANT COOK / START	10:00 COOK The timer begins to count down.

To lower the power press the POWER LEVEL pad once. Note the display will indicate "HIGH". To lower to "M•HIGH" press the POWER LEVEL pad again. Repeat as necessary to select "MEDIUM", "M•LOW" or "LOW" power levels.
* Suppose you want to cook Fish Fillets for 10 minutes on MEDIUM power.

Step	Procedure	Pad Order	Display
1	Enter desired cooking time.	1 0 0 0	10:00
2	Select microwave cooking and power level by pressing the POWER LEVEL pad as required (for MEDIUM press three times).	POWER LEVEL x 3	MEDIUM
3	Press the INSTANT COOK/START pad.	INSTANT COOK / START	10:00 COOK The timer begins to count down.

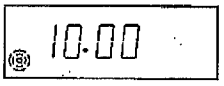
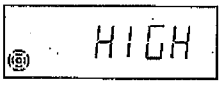
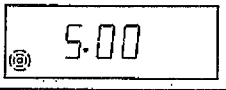
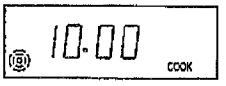
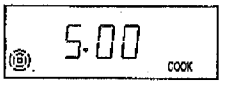
If the door is opened during cooking process, the cooking time in the display automatically stops. The cooking time starts to count down again when the door is closed and the INSTANT COOK/START pad is pressed.

If you want to check the power level during the cooking, press POWER LEVEL pad.

As long as your finger is pressing the POWER LEVEL pad, the power level will be displayed.

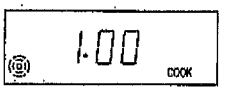
Sequence Cooking

Your oven can be programmed up to 4 automatic cooking sequences, switching from one variable power setting to another automatically.
Note that POWER LEVEL must be entered first when programming sequence cooking.
* Suppose you want to cook for 10 minutes on MEDIUM followed by 5 minutes on HIGH.

Step	Procedure	Pad Order	Display
1	Select microwave cooking and desired power level by pressing the POWER LEVEL pad (for MEDIUM press three times).	POWER LEVEL x 3	
2	Enter desired cooking time.	1 0 0 0	
3	For second sequence, select microwave cooking and power level (for HIGH press the POWER LEVEL pad once)	POWER LEVEL	
4	Enter desired cooking time for the second sequence.	5 0 0	
5	Press the INSTANT COOK/START pad.	INSTANT COOK START	 The timer begins to count down to zero. When it reaches zero,  the second sequence will appear and the timer will begin counting down to zero again.

Instant Cook™

For your convenience Sharp's Instant Cook allows you to easily cook for one minute on HIGH power.

Step	Procedure	Pad Order	Display
1	Press the INSTANT COOK/START pad. Within one minute of closing the door.	INSTANT COOK START	 The timer begins to count down.

Press the INSTANT COOK/ START pad until desired time is displayed.
Each time the pad is pressed, the cooking time is increased by 1 minute.

CONVECTION COOKING

Consult your Cookbook for more specific cooking instructions and procedures.

Recommended Utencils: Metal turntable, High rack, Low rack, Baking-tin, Aluminum foil container, Heat resistant cookware

NOTE: After cooking, the cooling fan will remain on until the oven cavity has cooled.

Heating without Food

Some smoke and odor may occur for a while at the beginning of Convection or Simul Convection mode, but the oven is not out of order.

To remove the cause of the smoke and odor, operate the oven without food for 20 min. at 250°C before the first use and after cleaning.

After heating, open the door to cool the oven cavity.

IMPORTANT:
During this operation, some smoke and odor will occur. Therefore open the windows or run the ventillation fan in the room.

WARNING:
The oven door, outer cabinet and oven cavity will become hot and pay attention to avoid burn when cooling the oven.

To Cook by Convection

Your Convection Microwave Oven can be programmed for ten different convection cooking temperatures up to 99 minutes, 99 seconds.

* Suppose you want to cook for 20 minutes at 180°C.

Step	Procedure	Pad Order	Display
1	Place turntable in the oven. Press the CONVEC pad.	CONVEC	SELECT TEMP (Operation guide off : C)
2	Enter desired temperature.	6 (180°C)	180C
3	Enter desired cooking time.	2 0 0 0	20.00
4	Press the INSTANT COOK/START pad.	INSTANT COOK / START	20.00 COOK The timer begins to count down to zero. When timer reaches zero, all indicators will go out and the oven will "beep". END will appear on the display. The cooling fan will remain on until the oven cavity has cooled.

Helpful Hints:

1. Foods may be cooked either directly on turntable, or using the high or low racks.
2. Do not cover turntable, high rack, or low rack with aluminum foil. It interferes with the flow of air that cooks food.
3. Round pizza trays are excellent cooking utencils for many convection-only items. Choose trays that do not have extended handles.
4. If you are cooking and wish to check the temperature you have programmed, simply press the CONVEC pad. The programmed temperature will be displayed as long as CONVEC pad is pressed.

To Preheat and Cook by Convection

* Suppose you want to preheat the oven to 200°C then cook for 20 minutes at 200°C.

Step	Procedure	Pad Order	Display
1	Press the PREHEAT pad.	PREHEAT	CONV SELECT CONV PREHEAT CONV TEMP (Operation guide off : C)
2	Press desired preheat temperature pad.	7 200°C	CONV 200C
3	Press the CONVEC pad.	CONVEC	CONV SELECT CONV TEMP (Operation guide off : C)
4	Press desired cooking temperature pad.	7 200°C	CONV 200C
5	Enter desired cooking time.	2 0 0 0	CONV 20:00
6	Press the INSTANT COOK/START pad. When "ADD FOOD" is displayed, the oven is preheated. If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes.	INSTANT COOK START	CONV PREHEAT COOK will be displayed repeatedly. When preheat is over, the oven will "beep" 4 times and ADD FOOD will be displayed.
7	Open the door. Place food in oven. Close the door.		PRESS START will be displayed.
8	Press the INSTANT COOK/START pad.	INSTANT COOK START	CONV 20:00 COOK The timer begins to count down to zero.

PREHEAT

COOKING

MIX COOKING

Your Convection Microwave Oven has two preprogrammed settings that make it easy to cook with both convection heat and microwaves automatically.

The LOW MIX pad is preprogrammed for 180°C with 10% microwave power, while the HIGH MIX pad is preprogrammed for 200°C with 30% microwave power.

To Use Automatic Mix Settings

* Suppose you want to bake a cake for 20 minutes on LOW MIX.

Step	Procedure	Pad Order	Display
1	Press the LOW MIX pad.	LOW MIX	MIX LOW MIX MIX MIX 180C
2	Enter desired cooking time.	2 0 0 0	MIX 20:00
3	Press the INSTANT COOK/START pad.	INSTANT COOK START	MIX 20:00 COOK The timer begins to count down to zero. When timer reaches zero, all indicators will go out and the oven will "beep". END will appear on the display. The cooling fan will remain on until the oven cavity has cooled.

NOTE

1. To cook on HIGH MIX setting, use the above procedure, pressing the HIGH MIX pad in Step 1.
2. If you want to change convection temperature of Automatic Mix Settings, using the above procedure, press the desired Mix setting pad again after step 1 and then press the desired temperature pad. And continue Step 2.

Helpful Hints:

If you are cooking and wish to check the temperature you have programmed, simply press the CONVEC pad. The programmed temperature will be displayed as long as CONVEC pad is pressed.

To Preheat and Cook with Automatic Mix Settings

* Suppose you want to preheat the oven to 200°C and roast a chicken for 20 minutes on HIGH MIX.

Step	Procedure	Pad Order	Display
1	Press the PREHEAT pad.	PREHEAT	CONV SELECT CONV PREHEAT CONV TEMP (Operation guide off : C)
2	Press desired preheat temperature pad.	7 200°C	CONV 200C
3	Press the HIGH MIX pad.	HIGH MIX	MIX HIGH MIX MIX MIX 200C
4	Enter desired cooking time.	2 0 0 0	MIX 20:00
5	Press the INSTANT COOK/START pad. When "ADD FOOD" is displayed, the oven is preheated. If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes.	INSTANT COOK START	CONV PREHEAT COOK will be displayed repeatedly. When preheat is over, the oven will "beep" 4 times and ADD FOOD will be displayed.
6	Open the door. Place food in oven. Close the door.		PRESS START will be displayed.
7	Press the INSTANT COOK/START pad.	INSTANT COOK START	MIX 20:00 COOK The timer begins to count down to zero.

PREHEAT

COOKING

If you wish to change convection temperature of Automatic Mix settings, using the above procedure, press the desired Mix setting pad again after Step 3 and then press the desired temperature pad. And continue Step 4.

Convection and Microwave Cooking

Your Convection Microwave Oven can be programmed to combine convection and microwave cooking operations.

* Suppose you want to roast chicken pieces for 15 minutes at 180°C and then cook at 8 minutes on MEDIUM.

Step	Procedure	Pad Order	Display
1	Press the CONVEC pad.	CONVEC	CONV SELECT CONV TEMP (Operation guide off: C)
2	Enter desired convection temperature.	6 (180°C)	CONV 180C
3	Enter desired convection cooking time.	1 5 0 0	CONV 15:00
4	Select microwave cooking and power level by pressing the POWER LEVEL pad as required (for MEDIUM press three times.)	POWER LEVEL x 3	MEDIUM
5	Enter desired microwave cooking time.	8 0 0	8:00
6	Press the INSTANT COOK/START pad.	INSTANT COOK START	CONV 15:00 COOK The timer begins to count down to zero. When it reaches zero, 8:00 COOK The timer begins to count down to zero.

Do not use plastic (non-heat proof) cookware if combining Convection and Microwave mode.

GRILL COOKING

Consult your cookbook for more specific cooking instructions and procedures.
Recommended Utencils: High rack Low rack Heat resistant cookware Aluminum foil container.
NOTE: After cooking, the cooling fan will remain on until the oven cavity has cooled.

Heating without Food

Some smoke and odor may occur for a while at the beginning of Grill or Simul Grill mode, but the oven is not out of order.

To remove the cause of the smoke and odor, operate the oven without food for 20 min. on Grill before the first use and after cleaning.

After heating, open the door to cool the oven cavity.

IMPORTANT:
During this operation, some smoke and odor will occur. Therefore open the windows or run the ventillation fan in the room.

WARNING:
The oven door, outer cabinet and oven cavity will become hot and pay attention to avoid burn when cooling the oven.

Grilling

The quartz grill has one power setting. Use Grill setting for steaks, chops, chicken pieces or other grilled food.
* Suppose you want to grill a sreak for 7 minutes.

Step	Procedure	Pad Order	Display
1	Place turntable in the oven. Press the GRILL pad.	GRILL	GRILL
2	Enter desired grilling time.	7 0 0	7:00
3	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	7:00 COOK The timer begins to count down. When the cooking reaches half the time (i.e. 3.30), open the door and turn over the food. Then close the door.
4	Press the INSTANT COOK/ START pad again.	INSTANT COOK / START	3:29 COOK The timer bigins to count down again. When timer reaches zero, all indecators will go out and the oven will "beep". END will appear on the display. The cooling fan will remain on until the oven cavity has cooled.

NOTE:
1. Place food on the high or low rack. Set the rack on the turntable.
2. Check the recommended cooking times given in the recipes.
3. After half the cooking time turn the food over and grill the other side.

Simul Grill

Your Microwave Oven has one preprogrammed setting that make it easy to cook with both grill heat and microwave automatically.
The Simul Grill is programmed with 30% microwave power.
Recommended Utencils: High rack Low rack Aluminum foil container Heat resistant cookware

* Suppose you want to cook pork chops for 9 minutes with Simul Grill.

Step	Procedure	Pad Order	Display
1	Press the SIMUL GRILL pad.	SIMUL GRILL	GRILL END MICRO M.LOW
2	Enter desired cooking time.	9 0 0	9.00
3	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	9.00 COOK The timer begins to count down to zero. When timer reaches zero, all indicators will go out and the oven will "beep". END will appear on the display.

NOTE
1. If you want to change microwave power level of Simul Grill Setting, using the above procedure, press the POWER LEVEL pad until desired power level is displayed after Step 1. And continue Step 2.
2. If you cook food for more than 20 minutes with Simul Grill, the oven's safety mechanisms will automatically activate. At that time, the microwave power will turn off.
3. When you programme any sequence cooking, the combination between Simul Grill and Simul Convection is not possible.

Helpful Hints:
If you are cooking and wish to check the POWER LEVEL you have programmed, simply press the POWER LEVEL pad. The programmed POWER LEVEL will be displayed as long as POWER LEVEL pad is pressed.

AUTOMATIC OPERATIONS

Notes for Automatic Operations

1. [ERROR] will be displayed if more or less than the quantity or weight of foods suggested in each MENU GUIDE are programmed when the START pad is pressed.
   To clear, press the STOP/CLEAR pad and reprogramme.
2. When using the automatic features, carefully follow the details provided in each MENU GUIDE to achieve the best result.
   If the details are not followed carefully, the food may be overcooked or undercooked or [ERROR] may be displayed.
3. Food weighing more or less than the quantity or weight listed in each MENU GUIDE, cook manually. See cookbook.
4. When entering the weight of the food, round off the weight to the nearest 0.1kg(100g). For example, 1.65kg would become 1.7kg.
5. To change the final cooking or defrosting result from the standard setting, press the MORE(▲) or LESS(▼) pad prior to pressing the each automatic operation pad.
6. You can get a cooking hint whenever HELP is lit in the display.
7. The final doneness and temperature will very according to the food condition (initial temperature, shape, material, quality and so on) and the variation of voltage. Check food for doneness after cooking. If necessary you can continue cooking with time and variable power.

Auto Reheat

AUTO REHEAT

1.Beverage
2.Dinner Plate
3.Casserole
4.Soup

Press to select 4 popular reheat menus.

* Suppose you want to reheat 2 cups of Beverage.

Step	Procedure	Pad Order	Display
1	Select menu for Auto Reheat. Press AUTO REHEAT pad once to reheat Beverage.	AUTO REHEAT x 1	AUTO HELP BEVE- AUTO HELP RAGE
	If you require a cooking hint, press the HELP pad.	HELP	1 CUP- 4 CUPS NO COVER
2	Press number pad to enter quantity.	2	AUTO HELP 2
3	Press the INSTANT COOK/START pad.	INSTANT COOK / START	AUTO HELP 3.10 COOK The timer begins to count down. When the cooking time reaches zero, [STIR] will be displayed.

Auto Reheat Menu Guide

<table>
<tr><th>Menu</th><th>Weight Range</th><th>Initial Temperature (approx.)</th><th>Procedure</th></tr>
<tr><td>Beverage
Tea,
Coffee,
Water</td><td>1-4 cups (1 cups, 250 ml)</td><td>+20°C
Room temperature</td><td>• No cover.
• Place on outside of turntable.
• After reheating, stir.</td></tr>
<tr><td>Dinner Plate
<table><tr><th>MEAT</th><th>POTATO</th><th>VEGETABLES</th></tr><tr><td>175-180g</td><td>125g</td><td>100g</td></tr><tr><td>Beef, Lamb
Chicken, T-Bone</td><td>sliced</td><td>2 varieties
eg. sliced Carrot, Zucchini
Broccoli</td></tr></table></td><td>1 serve (approx. 400 g)</td><td>+3 –5°C
Refrigerated</td><td>• Cover with plastic wrap.
• Place on the low rack.
• After cooking, stand covered for 2 mins.</td></tr>
<tr><td>Casseroles
Beef Stroganoff
Springtime Lamb
Apricot Chicken

Canned Food
Baked Beans
Spaghetti</td><td>1-4 cups (1 cups, 250 ml)</td><td>+3 –5°C
Refrigerated

+20°C
Room temperature</td><td>• Place into a casserole dish, and cover with lid.
• Place on the low rack.
• After cooking, stir and stand covered for 1-5 mins.</td></tr>
<tr><td>Soup</td><td>1-4 cups (1 cups, 250 ml)</td><td>approx. +20°C
Room temperature</td><td>• Place in a glass bowl.
• Cover with plastic wrap.
• After reheating, stir.</td></tr>
</table>

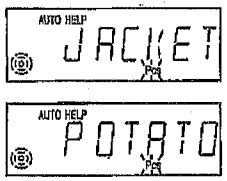
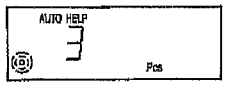
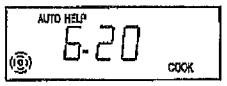
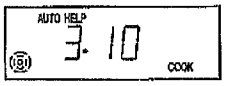
Auto Cook

AUTO COOK

1.Fresh Vegetables 4.Rice/Pasta
2.Frozen Vegetables 5.Porridge
3.Jacket Potato

Press to select 5 popular micro cooking menus.

* Suppose you want to cook 3 pieces of Jacket Potato.

Step	Procedure	Pad Order	Display
1	Select menu for AUTO COOK. Press AUTO COOK pad 3 times for Jacket Potato.	AUTO COOK x3	 Pcs will flash on and off.
2	Press number pad to enter quantity.	3	 Pcs stops flashing.
3	Press the INSTANT COOK/START pad.	INSTANT COOK START	 The timer begins to count down. The oven will "beep" 4 times and will stop. TURN FOOD OVER will be displayed repeatedly.
4	Open the door. Turn over the potato. Close the door.		PRESS START will be displayed repeatedly.
5	Press the INSTANT COOK/START pad.	INSTANT COOK START	 When the cooking time reaches zero, STAND COVERED WITH FOIL will be displayed repeatedly.

Auto Cook Menu Guide

Menu	Weight Range (approx.)	Initial Temperature (approx.)	Procedure
Fresh Vegetables Carrots, Potato — hard vegetables Beans, Brussels Sprouts, Broccoli, Cauliflower — medium vegetables Zucchini, Spinach, Cabbage — soft vegetables	**0.1-1.0 kg**	+20°C Room temperature	• Wash the vegetables. • Arrange the vegetables in a shallow dish in the following way : hard vegetables around the outside, soft vegetables in the center, medium vegetables in-between. • Cover with a glass lid or plastic wrap. • After cooking, stand covered for 1-5 mins. then stir.
Frozen Vegetables Carrots — hard vegetables Beans, Brussels Sprouts, Broccoli, Cauliflower — medium vegetables Corn, Green Peas, Mixed Vegetables — soft vegetables	**0.1-1.0 kg**	−18°C Frozen	• Before cooking, separate vegetables eg. broccoli as much as possible. • Arrange the vegetables in a shallow dish in the following way: hard vegetables around the outside, soft vegetables in the centre, medium vegetables in-between. • Cover with a glass lid or plastic wrap. • After cooking, stand covered for 1-5 mins. and then stir.
Jacket Potato Potato (whole)	**1-10 pieces (1 piece, approx. 150g)**	+20°C Room temperature	• Use washed new potatoes. • Pierce twice with fork on each side. • Place on outside of turntable. • When oven stops and TURN FOOD OVER is displayed, turn over potatoes and continue cooking. • After cooking, stand, covered with aluminium foil for 3-10 mins.
Rice (white)/Pasta	**1-2 serves**	+60°C hot tap water	• Wash rice until water runs clear. • Place into a glass bowl and cover with hot tap water or soup stock. • Cook uncovered. • When oven stops and STIR is dispalyed, stir and continue cooking. • After cooking stand for 3-4 mins and stir.

Serving(s)	Rice/Pasta	Water
1 serve	100g	300mℓ
2 serves	200g	600mℓ

Porridge	**1-2 serves**	+20°C Room temperature	• Combine porridge oats and water in a glass bowl. • Cook uncovered. • When oven stops and STIR is dispalyed, stir and continue cooking. • After cooking, stir.

Serving(s)	Porridge	Water
1 serve	4 tbsp oats	150mℓ
2 serves	8 tbsp oats	300mℓ

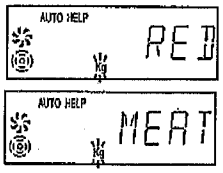
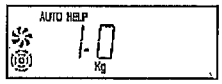
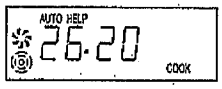
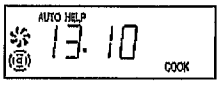
Auto Roast

AUTO ROAST

1.Red Meat
2.Poultry
3.Pork

Press to select 3 popular roasting menus with Simul Convection mode.

* Suppose you want to cook 1.0 kg Roast Red Meat (Medium).

Step	Procedure	Pad Order	Display
1	Select menu for AUTO ROAST. Press AUTO ROAST pad once for Red Meat.	AUTO ROAST x 1	 Kg will flash on and off.
2	Press number pad to enter weight.	1 0	 Kg stops flashing.
3	Press the INSTANT COOK/START pad.	INSTANT COOK START	 The timer begins to count down. The oven will "beep" 4 times and will stop. TURN FOOD OVER will be displayed repeatedly.
4	Open the door. Turn over the meat. Close the door.		PRESS START will be displayed repeatedly.
5	Press the INSTANT COOK/START pad.	INSTANT COOK START	 When the cooking time reaches zero, STAND COVERED WITH FOIL will be displayed repeatedly. The cooling fan will remain on until the oven cavity has cooled.

Auto Roast Menu Guide

Menu	Weight Raange	Initial Temperature (approx.)	Procedure
1. Red Meat *You can select desired doneness. MORE - Well done STD - Medium LESS - Rare	0.5-3.0 kg	+3 –5°C Refrigerated	• Season as desired. • Place fat side down on low rack. • When oven stops and TURN FOOD OVER is displayed, turn meat over. • After cooking, stand, covered with aluminium foil for 10-15 mins.
2. Poultry	1.0-3.0 kg	+3 –5°C Refrigerated	• Season as desired. • Place breast side down on low rack. • When oven stops and TURN FOOD OVER is displayed, turn poultry over. • After cooking, stand, covered with aluminium foil for 10-15mins.
3. Pork	0.5-3.0 kg	+3 –5°C Refrigerated	• Season as desired. • Place fat side down on the low rack. • When oven stops and TURN FOOD OVER is displayed, turn meat over. • After cooking, stand covered with aluminium foil for 10-15 mins.

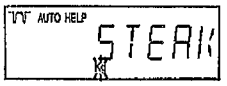
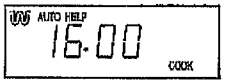
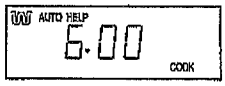
Auto Grill

AUTO GRILL

1.Steak
2.Chicken Pieces
3.Fish

Press to select 3 popular grill menus with grill and Simul grill modes.

* Suppose you want to cook 0.6 kg Steak (Medium).

Step	Procedure	Pad Order	Display
1	Select menu for AUTO GRILL. Press AUTO GRILL pad once for Steak.	AUTO GRILL x 1	 Kg will flash on and off.
2	Press number pad to enter weignt.	6	 Kg stops flashing.
3	Press the INSTANT COOK/START pad.	INSTANT COOK START	 The timer begins to count down. The oven will "beep" 4 times and will stop. TURN FOOD OVER will be displayed repeatedly.
4	Open the door. Turn over the steak. Close the door.		PRESS START will be displayed repeatedly.
5	Press the INSTANT COOK/START pad.	INSTANT COOK START	 When the cooking time reaches zero, STAND COVERED WITH FOIL will be displayed repeatedly. The cooling fan will remain on until the oven cavity has cooled.

Auto Grill Menu Guide

Menu	Weight Range	Initial Temperature (approx.)	Procedure
1. Steak * You can select desired doneness. MORE - Well done STD - Medium LESS - Rare	0.2-0.6 kg (1 piece = 200g)	+3 –5°C Refrigerated temperature	• Steak is recommended to have a thickness of about 2.0 cm to get good result. • Season as desired. • Place on the high rack. • When oven stops and TURN FOOD OVER is displayed, turn steak over. • After cooking, stand covered with aluminium foil for 2-3 mins. Note: Press MORE prior to cook Pork chops. (1piece = 150g (1.5cm thick))
2. Chicken Pieces	0.2-1.5kg	+3 –5°C Refrigerated temperature	• Season as desired • Place skin side down on high rack. • When oven stops and TURN FOOD OVER is displayed, turn chicken over. • After cooking, stand covered with aluminim foil for 3 mins.
3. Fish eg: Pomfret Golden Thread Capelin Snapper etc.	0.1-0.4kg	+3 –5°C Refrigerated temperature	• Wash fish thoroughly and remove scales. • Make a few slits on the skin of fish, pierce the eyes of fish. • Pat dry, then brush oil on fish body. • Place on the high rack (brushed lightly with oil), uncovered. • When oven stops and TURN FOOD OVER is displayed, turn fish over. Continue to cook. • After cooking, stand covered with aluminium foil for 3 mins.

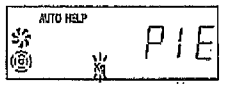
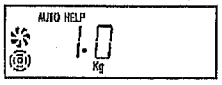
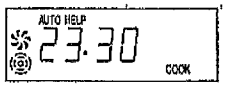
Auto Bake

AUTO BAKE

1.Cake
2.Fruit Pie
3.Cookies

Press to select 3 popular baking menus with convection and Simul Convection modes.

* Suppose you want to cook 1.0 kg Fruit Pie.

Step	Procedure	Pad Order	Display
1	Select menu for AUTO BAKE. Press AUTO BAKE pad twice for Fruit Pie.	AUTO BAKE x 2	 Kg will flash on and off.
2	Press number pad to enter weight.	1 0	 Kg stops flashing.
3	Press the INSTANT COOK/START pad.	INSTANT COOK START	 The timer begins to count down. When the cooking time reaches zero, END will be displayed. The cooling fan will remain on until the oven cavity has cooled.

Auto Bake Menu Guide

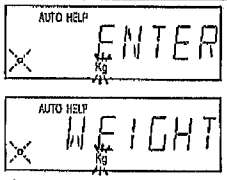
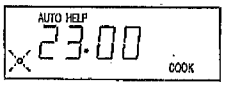
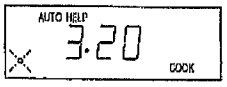
Menu	Weight Range	Initial Temperature (approx.)	Procedure
1. Cake eg. Madeira cake Passion cake Chocolate brownies etc.	0.5-1.0 kg	+20°C Room temperature	• Use a heat resistant glass dish. • Follow the recipe in cook book. • Place on low rack. • After cooking, remove the cake from the oven and stand before turning out to cool.
2. Fruit Pie eg. Apple pie	0.5-1.5 kg	+20°C Room temperature	• Use a pie plate. • Follow the recipe in cook book. • Place on low rack.
3. Cookies eg. Shrewsbury biscuits Peanut butter cookies Chocolate biscuits etc.	1-2 layers (1 layer, approx. 200-250 g)	+20°C Room temperature	• Place cookies on the baking sheet. • Bake on low rack. If cooking more than one layer, place one sheet on the turntable and the second sheet on the high rack. • After cooking, remove from oven, allow to cool slightly, remove from the baking sheet and place on the wire rack.

Easy Defrost

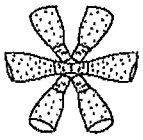
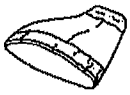
EASY DEFROST

The Easy Defrost feature allows you to defrost meats by entering weight.

* Suppose you want to defrost 1.0 kg of Chicken Pieces.

Step	Procedure	Pad Order	Display
1	Press the EASY DEFROST pad.	EASY DEFROST	 Kg will flash on and off. (Operation guide off: [ ])
2	Enter the weight.	1 0	Kg stops flashing.
3	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	 The timer begins to count down. The oven will "beep" 4 times and will stop. [TURN] [FOOD] [OVER] will be displayed repeatedly.
4	Open the door. Turn over the chicken pieces. Close the door.		[PRESS] [START] will be displayed repeatedly.
5	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	 The timer begins to count down, when it reaches zero, the oven will "beep". [STAND] [COVERED] [WITH] [FOIL] will be displayed repeatedly.

Easy Defrost Menu Guide

Menu	Quantity min. – max.	Procedure
Steak Chops	0.1kg – 3kg	• Shield thin end of chops or steaks with foil. • Position the food with thinner parts in the center in a single layer on a defrost rack. if pieces are stuck together, try to separate as soon as possible. • When oven has stopped, remove any defrosted pieces, turn over and shield the warm portions. • After defrost time, stand covered with aluminium foil for 10-15 mins.
Poultry	1kg – 3kg	• Remove from original wrapper. Shield wing and leg tips with foil. • Place breast side down on a defrost rack. When oven has stopped, turn over and shield the warm portions. After defrost time, stand covered with aluminium foil for 15–50 mins. N.B. After standing run under cold water to remove giblets if necessary.
Minced Meat beef	0.1kg-3kg	• Place frozen minced meat on a defrost rack. When the oven has stopped, remove defrosted portions of mince, turn over and shield edges with foil strips. After defrost time, stand covered with aluminium foil for 10–15 mins.
Chicken Pieces 	0.1kg-3kg	• Shield the exposed bone with foil. • Place chicken pieces on a defrost rack. • When oven has stopped, remove any defrosted pieces, turn over and shield the warm portions. After defrost time, stand covered with aluminium foil for 5–15 mins.
Roast/Beef Lamb 	0.5kg-3kg	• Shied the edge with foil strips about 2.5 cm wide. • Place joint with lean side face upwards (if possible) on a defrost rack. • When oven has stopped, turn over and shield the warm portions. • After defrost time, stand covered with aluminium foil for 15–50 mins.

Foods not listed in the Guide can be defrosted using M•LOW setting.

NOTE: When freezing minced meat, shape it into flat even sizes.
For chicken pieces, steaks and chops, freeze separately in single flat layers and if necessary interleave with freezer plastic to separate layers. This will ensure even defrosting.
It is also a good idea to label the packs with the correct weights.

OTHER CONVENIENT FEATURES

Help Feature

HELP The HELP feature has 6 different programs.

Auto Start

The Auto Start feature allows you to set your oven to start automatically.

* Suppose you want to start cooking a casserole for 20 minutes on MEDIUM at 4:30 in the afternoon. (Check that the correct time of day is displayed.)

Step	Procedure	Pad Order	Display
1	Press the HELP pad.	HELP	AUTO START PRESS 1 GUIDE ON/OFF PRESS 2 LOCK PRESS 3 DEMO PRESS 4 INFO ON PADS PRESS DESIRED PAD
2	Press the number 1 pad.	1	AUTO START ENTER START TIME
3	Enter the desired start time.	4 3 0	4:30 The dots (:) will flash on and off.
4	Press the CLOCK pad.	CLOCK	AUTO 4:30
5	Set the desired cooking mode. (for microwave cooking on MEDIUM, press the POWER LEVEL pad 3 times)	POWER LEVEL x 3	AUTO MEDIUM
6	Enter the desired cooking time.	2 0 0 0	AUTO 20:00
7	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	AUTO AUTO AUTO 4:30 ON The oven will start cooking at 4:30 P.M. 20:00 COOK The timer begins to count down. When the timer reaches zero, all indicators will go off and the oven will "beep". END will appear in the display.

To check the current time, simply press the CLOCK pad, the time will be displayed.
If the door is opened after step 7, close the door and press the START pad to continue with Auto Start.
Press the STOP/CLEAR pad to cancel Auto Start.
The correct time of day must be set before using Auto Start, see clock setting on page 7.

Information Guide On/Off

This oven is preset with the Information Guide On.
As you get more familiar with your oven, the Information Guide can be turned off.

*** To turn off the Information Guide.** After step 1 for Auto Start.

Step	Procedure	Pad Order	Display
2	Press the number 2 pad.	2	INFOR- MATION GUIDE
3	Press the STOP/CLEAR pad.	STOP / CLEAR	GUIDE OFF The time of day will appear in the display.

*** To restore the Information Guide.** After step 2 above.

Step	Procedure	Pad Order	Display
3	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	GUIDE ON The time of day will appear in the display.

Child Lock

If the oven is accidentally started with no food or liquid in the cavity, the life of the oven can be reduced. To prevent accidents like this, your oven has a "Child Lock" feature that you can set when the oven is not in use.

*** To set the Child Lock.** After step 1 for Auto Start.

Step	Procedure	Pad Order	Display
2	Press the number 3 pad.	3	CHILD LOCK
3	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	LOCK The time of day will appear in the display.

The control panel is now locked, each time a pad is pressed, the display will show "LOCK".

*** To unlock the control panel.** After step 2 above.

Step	Procedure	Pad Order	Display
3	Press the STOP/CLEAR pad.	STOP / CLEAR	LOCK OFF The time of day will appear in the display. The oven is ready to use.

Demonstration Mode

This feature is mainly for use by retail outlets, and also allows you to practice key operations.

*** To demonstrate.** After step 1 for Auto Start.

Step	Procedure	Pad Order	Display
2	Press the number 4 pad.	4	DEMO
3	Press the INSTANT COOK/ START pad.	INSTANT COOK / START	DEMO Then SHARP MICRO- WAVE OVEN will appear repeatedly.

Cooking operations can now be demonstrated with no power in the oven.

*** Suppose you demonstrate Instant Cook.**

Step	Procedure	Pad Order	Display
1	Press the INSTANT COOK/ START pad. (Within one minute of closing the door.)	INSTANT COOK / START	1:00 COOK The timer begins to count down to zero at ten times the speed. When the timer reaches zero, END will appear in the display.

*** To cancel the Demonstration Mode.** After step 2 above.

Step	Procedure	Pad Order	Display
3	Press the STOP/CLEAR pad.	STOP / CLEAR	DEMO OFF The time of day will appear in the display.

Info on Pads

Each pad carries useful guide.

*** To get the guide for AUTO COOK pad.** After step 1 for Auto Start.

Step	Procedure	Pad Order	Display
2	Press the AUTO COOK pad.	AUTO COOK	PRESS TO SELECT 1-5 PRESET MENUS

The guide message will be repeated twice, and then the display will show the time of day.
If you want to cancel the guide, press the STOP/CLEAR pad.

Help

Each setting of Automatic Operations has a cooking hint.
If you wish to check, press the HELP pad whenever HELP is lit in the display.

Less/More Setting

The cooking times programmed into the automatic menus are tailored to the most popular tastes. To adjust the cooking time to your individual preference –use the "more" or "less" feature to either add (more) or reduce (less) cooking time.

The LESS/MORE pads can be used to adjust the cooking time of the following features
- AUTO REHEAT - AUTO COOK - EASY DEFROST
- AUTO ROAST - AUTO GRILL - AUTO BAKE

To adjust cooking time, press the LESS or MORE pad at the beginning of the procedure.

* Suppose you want to cook 1 serve of Porridge for longer time than the standard setting.

Step	Procedure	Pad Order	Display
1	Press the MORE pad.	MORE	MORE
2	Select menu for Auto Cook. Press Auto cook pad 5 time for Porridge.	AUTO COOK x5	AUTO HELP PORRIDG
3	Enter the quantity.	1	AUTO HELP 1 → AUTO HELP MORE
4	Press the INSTANT/COOK START pad.	INSTANT COOK START	AUTO HELP 3.18 COOK

Increasing or Decreasing Time During A Cooking Programme

Microwave, Convection, Mix or Grilling time can be added or decreased during a cooking programme using the "MORE" or "LESS" pads.

* Suppose you want to increase cooking time by 2 minutes during 5 minutes on MEDIUM cooking.

Step	Procedure	Pad Order	Display
1	Select microwave cooking and power level by pressing the POWER LEVEL pad as required. (for MEDIUM press three times)	POWER LEVEL x3	MEDIUM
2	Enter desired cooking time.	5 0 0	5.00
3	Press the INSTANT COOK/ START pad.	INSTANT COOK START	5.00 COOK → 1.30 COOK The timer begins to count down.
4	Press the MORE pad twice to increase time by two minutes.	MORE x2	3.30 COOK

Kitchen Timer

Use this feature as a general purpose timer. Example include:
timing boiled eggs cooked on the stove top.
timing the recommended standing time of food.

You can enter any time up to 99 minutes, 99 seconds. If you want to cancel the timer during the count down phase simply press STOP/CLEAR and the display will return to showing time of day.

* Suppose you want to set the timer to 3 minutes for boiling an egg on the stove top:

Step	Procedure	Pad Order	Display
1	Press the KITCHEN TIMER pad.	KITCHEN TIMER	ENTER TIME (Operation guide off : .0)
2	Enter desired time.	3 0 0	3.00
	Once the egg has come to the boil in the saucepan you can start the timer		
3	Press the INSTANT COOK/ START pad .	INSTANT COOK / START	3.00 The timer begins to count down. When the timer reaches zero, the oven will "beep". END will appear in the display.

Alarm

Your oven has an alarm function. If you leave food in the oven after cooking, the oven will "beep" 3 times and REMOVE FOOD will be appeared in the display after 2 minutes.
If you do not remove the food at that time, the oven will "beep" 3 times after 4 minutes and 6 minutes.

CARE AND CLEANING

Exterior: The outside may be cleaned with mild soap and warm water, wipe clean with a damp cloth. Avoid the use of harsh abrasive cleaners.

Door: Wipe the door and window on both sides and the door seals frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.

Touch Control Panel: Care should be taken in cleaning the touch control panel. Open the oven door before cleaning to inactivate the control panel. Wipe the panel with a cloth dampened slightly with water only. Do not scrub or use any sort of chemical cleaners. Avoid the use of excess water.

Interior walls: Wipe spatters and spills with a little dish washing liquid on a soft damp cloth. For heavier stains inside the oven cavity only, use a mild stainless steel cleaner applied with a soft damp cloth. Do not apply to the inside of the door. Wipe clean ensuring all cleaner is removed.

DO NOT USE CAUSTIC CLEANERS, ABRASIVE OR HARSH CLEANSERS OR SCOURING PADS ON YOUR OVEN. NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF YOUR OVEN. At regular intervals, heat the oven referring to "Heating without Food" on page 10 and 15. Because, the splashed dirt or food oil remained around the convection heater and oven walls may cause the smoke and odor.

Turntable/Roller Stay/Racks: Wash with mild soapy water and dry thoroughly.

SERVICE CALL CHECK

Please check the following before calling service:

1. Does the display light? Yes_____ No_____
2. When the door is opened, does the oven lamp light? Yes_____ No_____
3. Place one cup of water (approx. 250 ml) in a glass measuring cup in the oven and close the door securely. Oven lamp should go off if door is closed properly.
   Programme the oven for two minutes on HIGH.

   A. Does the oven lamp light? Yes_____ No_____
   B. Does the cooling fan work? Yes_____ No_____
   (Put your hand over the rear ventilation openings.)
   C. Does the turntable rotate? Yes_____ No_____
   (The turntable can rotate clockwise or counterclockwise. This is quite normal.)
   D. Do Microwave Symbol, COOK indicator light? Yes_____ No_____
   E. After 2 minutes, is the water hot? Yes_____ No_____
4. Remove water from the oven and programme the oven for 5 minutes at convection 180°C.

   A. Do Convection Fan Symbol and COOK indicator light? Yes_____ No_____
   B. After 5 minutes, is the inside of the oven hot? Yes_____ No_____
   (After cooking, the cooling fan will remain on. This is quite nomal.)
5. Programme the oven for 3 minutes on GRILL.

   A. Do Grill Symbol and cook indicator light? Yes_____ No_____
   B. After 3 minutes, does the grill heater become red? Yes_____ No_____
   (After cooking, the cooling fan will remain on. This is quite nomal.)

If "NO" is the answer to any of the above questions, please check your wall socket and the fuse in your meter box.
If both the wall socket and the fuse are functioning properly, CONTACT YOUR NEAREST SERVICE CENTRE APPROVED BY SHARP.
NOTE: If time appearing in the display is counting down very rapidly, check Demonstration Mode. (Please see P.30 for detail.)

SPECIFICATIONS

AC Line Voltage:	Single phase 220V, 50Hz
AC Power Required:	1.6 kW (Microwave) 1.6 kW(Convection) 1.05kW(Grill) 3.15kW(Simul)
Output Power:	
Microwave	900 W* (IEC-705),
Convection Heater	1500W
Grill Heater	1000W

Microwave Frequency:	2450 MHz
Outside Dimensions:	627mm(W) x 378mm(H) x 492mm(D)
Cavity Dimensions:	410mm(W) x 245mm(H) x 410mm(D)
Oven Capacity:	41 litre (1.5cu.ft)
Cooking Uniformity:	Turntable (Ø390mm tray) system
Weight:	Approx. 29 kg

* This measurement is based on the International Electrotechnical Commission's standardised method for measuring out power.